

List of claims (replacing prior versions):

1. (Currently Amended) A process, comprising:

~~providing a food product that has a stable consistency and is in a flowing state,~~

ejecting a jettable media ~~on~~ onto a surface of ~~the~~ a food product from an ink jet printer as a series of fluid drops in a predetermined pattern on the surface, while the food product that bears the surface both (a) is in a stable state such that the predetermined pattern on the surface will be maintained for a period of at least 10 minutes, and (b) has a gravity flowability of 50% or more in 24 hours or less, is in the flowing state, and

after ejecting the media, reducing diffusion of the jettable media in the food product and reducing the ~~flowing~~ flowability of the food product.
2. (Previously Presented) The process of claim 1 wherein the media has a viscosity greater than a viscosity of the food product at a temperature of the food product during application of the media.
3. (Previously Presented) The process of claim 2 wherein reducing diffusion of the jettable media includes cooling the food product.
4. (Previously Presented) The process of claim 3 wherein reducing diffusion of the jettable media includes cooling the food product to about 32°F or less.
5. (Previously Presented) The process of claim 1 comprising, after ejecting the media, enclosing the food product in a container.
6. (Previously Amended) The process of claim 1 wherein before ejecting the media, the food product has a viscosity of about 50,000 cps or less.
7. (Previously Amended) The process of claim 1 wherein the food product has a viscosity of about 50 to 110 cps before ejecting the media and the drop volume is about 120 pL or less.
8. (Previously Presented) The process of claim 1 wherein the ink jet printer comprises a drop on demand ink jet printer.

9. (Previously Presented) The process of claim 8 wherein the ink jet printer comprises a piezoelectric ink jet printer.
10. (Previously Presented) The process of claim 1 comprising heating the media to a temperature of about 40 to 140°C.
11. (Original) The process of claim 1 comprising printing at a resolution of 50 dpi or more.
12. (Canceled)
13. (Previously Presented) The process of claim 1 wherein the media has a viscosity of about 8-20 cps when the media is ejected from the ink jet printer.
14. (Currently Amended) The process of claim 1 wherein the media has a viscosity of about 70-100 cps at ~~room temperature~~ 68 degrees F.
15. (Previously Presented) The process of claim 1 wherein the media has a water soluble carrier.
16. (Previously Presented) The process of claim 1 wherein the media comprises predominantly an alcohol or acid, or water or combination thereof.
17. (Currently Amended) The process of claim 1 wherein the media comprises predominantly a fat or a wax and is a solid at ~~room temperature~~ 68 degrees F.
18. (Previously Presented) The process of claim 1 wherein the media is insoluble in the food product.
19. (Previously Presented) The process of claim 1 wherein the media includes a visible dye.
20. (Previously Presented) The process of claim 1 wherein the media includes a flavor additive.
21. (Previously Presented) The process of claim 1 wherein the food product comprises a dairy product.

22. (Previously Presented) The process of claim 21 wherein the food product comprises ice cream or yogurt.

23. (Previously Presented) The process of claim 1 wherein the food product comprises a coffee drink including a dairy product.

24. (Previously Presented) The process of claim 1 wherein the food product is in a temperature range of about 40 to 120°F while ejecting the media.

25. (Previously Presented) The process of claim 1 comprising:
serving said food product to a consumer within about 45 minutes of ejecting said media.

26. (Previously Presented) The process of claim 1 wherein the media on the food product has a lateral image bleed of about 10% or less after 10 minutes.

27. (Currently Amended) A process, comprising:

~~providing a food product that has a stable consistency and is in a flowing state,~~

ejecting a media ~~on~~ onto a surface of ~~the~~ a food product from an ink jet printer as a series of drops in a predetermined pattern on the surface, while the food product that bears the surface both (a) is in a stable state such that the predetermined pattern on the surface will be maintained for a period of at least 10 minutes, and (b) has a gravity flowability of 50% or more in 24 hours or less, is in the flowing state, and

after ejecting the media, reducing diffusion of the jettable media in the food product and reducing the ~~flowing~~ flowability of the food product, the media on the food product having a lateral image bleed of about 10% or less in 30 minutes.

28. (Previously Presented) The process of claim 27 comprising after ejecting the media, enclosing the food product in a container.

29. (Previously Presented) The process of claim 28 comprising enclosing the food product in a container prior to reducing diffusion of the jettable media.

30.-36. (Canceled)

37. (Previously Presented) The process of claim 1 further comprising providing an ink jet printer capable of ejecting the series of fluid drops.

38. (Previously Presented) The process of claim 1 wherein the fluid drops have a drop volume of about 200 pL or less.

39. (Previously Presented) The process of claim 27 further comprising providing an ink jet printer capable of ejecting the series of fluid drops.

40. (Previously Presented) The process of claim 27 wherein the drops have a volume of about 200 pL or less.

41. (Previously Presented) The process of claim 1, wherein providing the food product in a flowing state includes dispensing the food product from a dispenser into a container.

42. (Previously Presented) The process of claim 41, further comprising, after dispensing the food product into the container, transporting the container on a conveyor to a printing station.

43. (Previously Presented) The process of claim 42, wherein, at the printing station, the jettable media is ejected on the surface of the food product.

44. (Previously Presented) The process of claim 1, further comprising, after ejecting the media, transporting the food product in a container to a packaging station to seal the container.

45. (Previously Presented) The process of claim 1, further comprising, after ejecting the media, transporting the food product in a container to a post-processing station to reduce diffusion of the jettable media in the food product.

46. (Currently Amended) The process of claim 45, wherein the post-processing station comprises a flash freezer.